



CADDY CORPORATION

Food Service Equipment

Air Systems

Hot Food Caddys

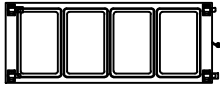


Hot Food Caddys

Open or Heated Base / Regular or Slimline

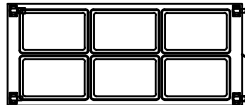


REGULAR STRAIGHT



(TF-604 & TF-624 Shown)

FULL CONVENIENCE



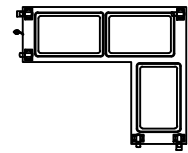
(TF-616 & TF-636 Shown)

SLIMLINE STRAIGHT



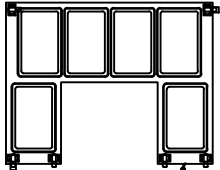
(TF-614 & TF-634 Shown)

SLIMLINE L-SHAPED



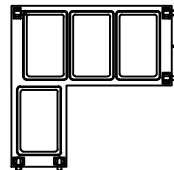
(TF-613-R & TF-633-R Shown)

REGULAR U-SHAPED



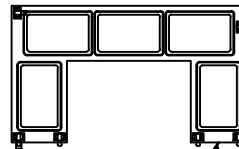
(TF-606-U & TF-626-U Shown)

REGULAR L-SHAPED



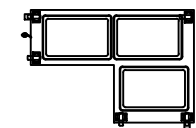
(TF-604-L & TF-624-L Shown)

SLIMLINE U-SHAPED



(TF-615-U & TF-635-U Shown)

SLIMLINE L-SHAPED ROTATED WELL



(TF-613-R-R & TF-633-R-R Shown)

There's a Hot Food Caddy for every requirement in the serving of hot foods. Mobile units are available in open or heated base models in both regular units (26" wide) and slimline units (18" wide). All units can be used singularly or in any combination for maximum efficiency in serving each meal.

All Hot Food Caddys feature:

- Full height vertical corner bumpers
- Insulated hot food wells with individual heat control pilot light and thermostatic limit switch
- Tilted control panel for easy operation
- Heavy duty, double ball bearing swivel casters with polyurethane tires.

Heated Base Models also feature:

- Heated compartments with temperature control and pilot light
- Each compartment holds four full size 2 1/2" deep food pans
- Pan slides remove easily without tools for cleaning and storage of 4" and 6" deep pans

General Specifications

Hot Food Caddy to be Caddy Corporation model TF-_____.

Unit to have all stainless steel exterior. Top to be 18 gauge stainless steel turned down into 2" wide channel edges, with corners welded. Openings for hot food wells to be die formed with 1" wide, raised pan rest around perimeter of opening. Pan rest to be 1/8" above table top and turned down into food wells. Joints between top and wells to be provided with moisture and thermal breaker.

Hot food wells to measure 12" x 20" x 6-3/8" deep, of seamless drawn stainless steel with covered corners, fully insulated and encased in separate metal housing. Each hot food well to be provided with a heating element of not less than 1 KW, hi-heat thermostatic limit switch, pilot light and infinite heat control allowing operator to select and stabilize any level of holding heat from 0 to maximum input. Infinite heat control and pilot light for each well to be recessed in easy-to-observe tilted front panel. Wells to be for moist and dry heat operation and to accommodate full or partial size pans up to 6" deep.*

Frame structure to consist of 18 gauge stainless steel formed pedestals to be reinforced with 16 gauge stainless steel channels, to have full height extruded plastic vertical bumpers. Casters are to be 4" diameter heavy duty, double ball bearing, swivel type with polyurethane tires. Two casters to be provided with foot brakes. Unit to be completely wired and provided with a 6'-0" long cord and plug located on side specified at time of order.

* Pans and covers not included.

Continue specifications for

Heated Base Models

Lower food storage compartments constructed of 20 gauge stainless steel, fully insulated and enclosed with hinged door, recessed finger grip and automatic latch.

Compartments to be heated with stainless convactor type heat of not less than 350 W complete with infinite heat control and pilot light to be mounted and recessed in an easy-to-observe tilted front panel. Each compartment fitted on inside with a stainless steel wire pan frame with four pan slides on 3" centers. Pan slides to accommodate standard 12" wide food pans and to be removable, without the use of tools, for cleaning.

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 internet: www.caddycorp.com

**Hot Food Caddys**
Open or Heated Base / Regular or Slimline

Unit to be provided with the following accessories:
(excluding TF-616 & TF-636 units)

Accessories

Folding Tray Slide - To be 1" square 16 gauge stainless steel tubing, 10" overall width, welded to intermediate lateral supports and mounted on control side on folding brackets. Slide to be removable.

	2 Well	3 Well	4 Well
26" wide units	<input type="checkbox"/> A-68	<input type="checkbox"/> A-69	<input type="checkbox"/> A-70
18" wide units	<input type="checkbox"/> A-88	<input type="checkbox"/> A-89	

Folding Work Shelf - 16 gauge stainless steel with all edges turned down and welded corners, 10" overall width, mounted on control side on folding brackets. Shelf to be removable.

	2 Well	3 Well	4 Well
26" wide units	<input type="checkbox"/> A-72	<input type="checkbox"/> A-73	<input type="checkbox"/> A-74
18" wide units	<input type="checkbox"/> A-90	<input type="checkbox"/> A-91	

Infrared Warmer* - High intensity infrared elements recessed in overhead enclosure 10" x 3" deep. Enclosure supported at both ends by 1-1/4" square tubular upright. Furnished with pilot light and on/off switch. Infrared Warmer compensates for surface heat loss.

	2 Well	3 Well	4 Well
26" wide units	<input type="checkbox"/> A-1 800 Watts	<input type="checkbox"/> A-2 1100 Watts	<input type="checkbox"/> A-3 1400 Watts
18" wide units	<input type="checkbox"/> A-2 1100 Watts	<input type="checkbox"/> A-3 1725Watts	

Undershelf** - To be 18 gauge stainless steel with channel reinforced longitudinal edges, located 7" above floor and secured to pedestals at both ends.

	2 Well	3 Well	4 Well
26" wide units	<input type="checkbox"/> A-92	<input type="checkbox"/> A-93	<input type="checkbox"/> A-94
18" wide units	<input type="checkbox"/> A-95	<input type="checkbox"/> A-96	

Overshelf - To be 16 gauge stainless steel, 10" wide with channel edges. Supports to be 1" x 1/4" flat bar. Shelf to be located rear of unit 15" above work top.

	2 Well	3 Well	4 Well
26" wide units	<input type="checkbox"/> A-64	<input type="checkbox"/> A-65	<input type="checkbox"/> A-66
18" wide units	<input type="checkbox"/> A-86	<input type="checkbox"/> A-87	

Sneeze Protector*** - To be 3/16" clear polycarbonate plastic, suspended from 16 gauge stainless steel overshelf.

	2 Well	3 Well	4 Well
26" wide units	<input type="checkbox"/> A-60	<input type="checkbox"/> A-61	<input type="checkbox"/> A-62
18" wide units	<input type="checkbox"/> A-84	<input type="checkbox"/> A-85	

Extra Outlet**** - To be located on lower portion of end panel opposite electric supply cord. Fused outlet to be 2 pole with ground prong.

A-6 - 10 Amp for 120 volts
 A-7 - 6 Amp for 240 volts

Push Handle - To be 1" O.D. 16 gauge stainless steel tubing with two 16 gauge stainless steel support brackets and 3" neoprene donut bumpers. Specify which end, when facing control panel, at time of order.

26" wide units **A-15**
18" wide units **A-16**

ACC-52 - Vertical corner bumpers only. Easy to replace. (Add 1-1/4" to length and width)

ACC-22 - Removable stainless steel well liner for easy draining and cleaning. One required for each well.

TF-616 & TF-636 units to be provided with the following accessories:

Accessories

Infrared Warmer* - High intensity infrared elements recessed in overhead enclosure 10" x 3" deep. Enclosure supported at both ends by 1-1/4" square tubular upright. Furnished with pilot light and on/off switch. Infrared Warmer compensates for surface heat loss.

	3 Well
33" wide units	<input type="checkbox"/> A-3 1725Watts

Extra Outlet**** - To be located on lower portion of end panel opposite electric supply cord. Fused outlet to be 2 pole with ground prong.

A-6 - 10 Amp for 120 volts
 A-7 - 6 Amp for 240 volts

Push Handle - To be 1" O.D. 16 gauge stainless steel tubing with two 16 ga. stainless steel support brackets and 3" neoprene donut bumpers. Specify which end, when facing control panel, at time of order.

33" wide units **A-13**

ACC-52 - Vertical corner bumpers only. Easy to replace. (Add 1-1/4" to length and width)

ACC-22 - Removable stainless steel well liner for easy draining and cleaning. One required for each well.

* Not available with sneeze protector
** For open base models only.

*** Includes overshelf.
**** One outlet per unit only.

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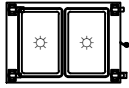


Hot Food Caddys

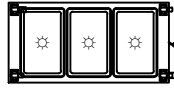
Open or Heated Base / Regular or Slimline



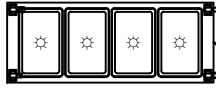
TOP VIEW


 TF-602
TF-622

TOP VIEW


 TF-603
TF-623

TOP VIEW


 TF-604
TF-624


TF-602



TF-603



TF-604



TF-622

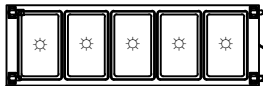


TF-623

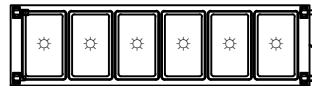


TF-624

TOP VIEW


 TF-605
TF-625

TOP VIEW


 TF-606
TF-626


TF-605



TF-606



TF-625



TF-626

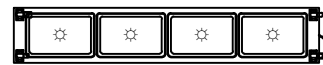
TOP VIEW


 TF-612
TF-632

TOP VIEW


 TF-613
TF-633

TOP VIEW


 TF-614
TF-634


TF-612



TF-613



TF-614



TF-632



TF-633



TF-634

Dimensions

	Model	Length	Width	Height
Two Well Units	TF-602	37"	26"	34"
	TF-612	53"	18"	34"
	TF-622	37"	26"	34"
Three Well Units	TF-632	53"	18"	34"
	TF-603	52"	26"	34"
	TF-613	76"	18"	34"
Four Well Units	TF-623	52"	26"	34"
	TF-633	76"	18"	34"
	TF-604	67"	26"	34"
Five Well	TF-614	99"	18"	34"
	TF-624	67"	26"	34"
	TF-634	99"	18"	34"
Six Well	TF-605	82"	26"	34"
	TF-625	82"	26"	34"
Six Well	TF-606	97"	26"	34"
	TF-626	97"	26"	34"

☼ Denotes location of heated compartment when applicable



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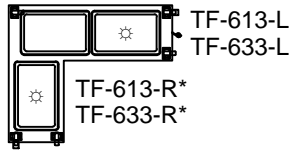


Hot Food Caddys

Open or Heated Base / Regular or Slimline

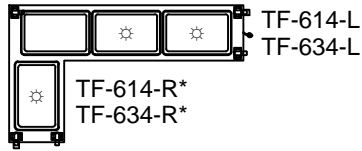


TOP VIEW



TF-613-L
TF-633-L
TF-613-R*
TF-633-R*

TOP VIEW



TF-614-L
TF-634-L
TF-614-R*
TF-634-R*



TF-613-L
TF-613R*



TF-614-L
TF-614R*

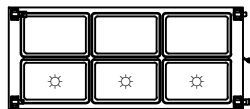


TF-633-L
TF-633-R*



TF-634-L
TF-634-R*

TOP VIEW



TF-616
TF-636

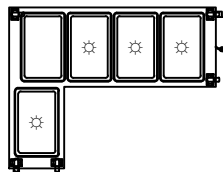


TF-616



TF-636

TOP VIEW



TF-605-L
TF-625-L
TF-605-R*
TF-625-R*

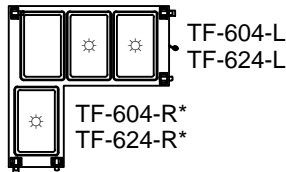
TF-605-L
TF-605R*



TF-625-L
TF-625-R*



TOP VIEW

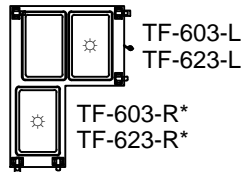


TF-604-L
TF-624-L
TF-604-R*
TF-624-R*



TF-604-L
TF-604R*

TOP VIEW



TF-603-L
TF-623-L
TF-603-R*
TF-623-R*



TF-603-L
TF-603R*



TF-624-L
TF-624-R*



TF-623-L
TF-623-R*

Dimensions

	Model	Length	Width	Height
Three Well Units	TF-603-L	37"	52 ¹ / ₄ "	34"
	TF-603-R	37"	52 ¹ / ₄ "	34"
	TF-613-L	53"	44 ³ / ₈ "	34"
	TF-613-R	53"	44 ³ / ₈ "	34"
	TF-623-L	37"	52 ¹ / ₄ "	34"
	TF-623-R	37"	52 ¹ / ₄ "	34"
	TF-633-L	53"	44 ³ / ₈ "	34"
Four Well Units	TF-604-L	52"	52 ¹ / ₄ "	34"
	TF-604-R	52"	52 ¹ / ₄ "	34"
	TF-614-L	76"	44 ³ / ₈ "	34"
	TF-614-R	76"	44 ³ / ₈ "	34"
	TF-624-L	52"	52 ¹ / ₄ "	34"
	TF-624-R	52"	52 ¹ / ₄ "	34"
	TF-634-L	76"	44 ³ / ₈ "	34"
Five Well Units	TF-605-L	67"	52 ¹ / ₄ "	34"
	TF-605-R	67"	52 ¹ / ₄ "	34"
	TF-615-L	76"	51 ¹ / ₂ "	34"
	TF-615-R	76"	51 ¹ / ₂ "	34"
	TF-625-L	67"	52 ¹ / ₄ "	34"
	TF-625-R	67"	52 ¹ / ₄ "	34"
	TF-635-L	76"	51 ¹ / ₂ "	34"
Six Well	TF-616	76"	33"	34"
	TF-636	76"	33"	34"

* Right hand model is a mirror image of the model shown
☼ Denotes location of heated compartment when applicable

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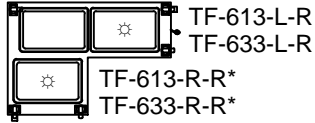


Hot Food Caddys

Open or Heated Base / Regular or Slimline

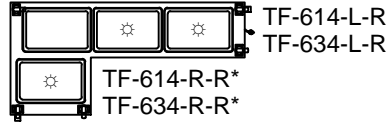


TOP VIEW


 TF-613-L-R
TF-613-R-R*

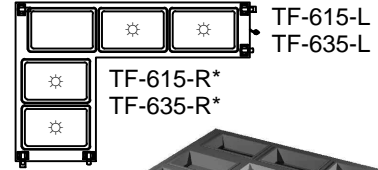
 TF-633-L-R
TF-633-R-R*

TOP VIEW


 TF-614-L-R
TF-614-R-R*

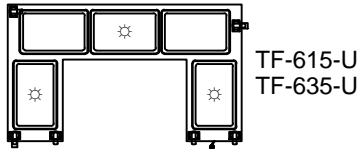
 TF-634-L-R
TF-634-R-R*

TOP VIEW


 TF-615-L
TF-615-R*

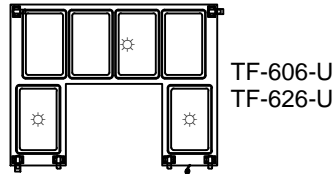
 TF-635-L
TF-635-R*

TOP VIEW



TF-615-U

TOP VIEW



TF-606-U



TF-635-U



TF-626-U

Dimensions

	Model	Length	Width	Height
Three Well Units	TF-613-L-R	53"	36 1/2"	34"
	TF-613-R-R	53"	36 1/2"	34"
	TF-633-L-R	53"	36 1/2"	34"
	TF-633-R-R	53"	36 1/2"	34"
Four Well Units	TF-614-L-R	53"	36 1/2"	34"
	TF-614-R-R	53"	36 1/2"	34"
	TF-634-L-R	53"	36 1/2"	34"
Five Well Units	TF-615-L	76"	51 1/2"	34"
	TF-615-R	76"	51 1/2"	34"
	TF-615-U	76"	44 3/8"	34"
	TF-635-L	76"	51 1/2"	34"
	TF-635-R	76"	51 1/2"	34"
	TF-635-U	76"	44 3/8"	34"
Six Well	TF-606-U	67"	52 1/4"	34"
	TF-626-U	67"	52 1/4"	34"

* Right hand model is a mirror image of the model shown
 ☼ Denotes location of heated compartment when applicable



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Hot Food Caddys

Open or Heated Base / Regular or Slimline



TF-602, TF-612				
Volts	φ	Base Unit Amp	-A6 Amp	-A7 Amp
208	1	11.4		17.4
240		10.0		16.0
120/208	1		21.4	
120/240			20.0	
208	3			6.9
240				6.8
120/208			13.3	
120/240			12.9	

TF-603, 603-L, 603-R, 613, 613-L, 613-R, 613-L-R, 613-R-R				
Volts	φ	Base Unit Amp	-A6 Amp	-A7 Amp
208	1	17.3		23.3
240		15.00		21.0
120/208	1		27.3	
120/240			25.0	
208	3	14.7		12.4
240		12.9		11.7
120/208			12.6	
120/240			10.8	

TF-604, 604-L, 604-R, 614, 614-L, 614-R, 614-L-R, 614-R-R				
Volts	φ	Base Unit Amp	-A6 Amp	-A7 Amp
208	1	23.0		29.0
240		20.0		26.0
120/208	1		33.8	
120/240			30.0	
208	3	18.3		15.4
240		15.8		13.3
120/208			18.3	
120/240			15.7	

TF-605, 605-L, 605-R, 615-L, 615-R, 615-U				
Volts	φ	Base Unit Amp	-A6 Amp	-A7 Amp
208	1	28.8		34.8
240		25.0		31.0
120/208	1		38.8	
120/240			35.0	
208	3	15.7		14.0
240		13.6		12.5
120/208			20.0	
120/240			18.6	

TF-606, 606-U, 616				
Volts	φ	Base Unit Amp	-A6 Amp	-A7 Amp
208	1	34.6		
240		30.0		
120/208	1			
120/240				
208	3	17.2		21.7
240		13.6		19.6
120/208			25.6	
120/240			23.6	

TF-622				
Volts	φ	Base Unit Amp	-A6 Amp	-A7 Amp
208	1	13.9		19.9
240		13.0		19.0
120/208	1		23.9	
120/240			23.0	
208	3	7.9		9.2
240		6.6		9.8
120/208			13.3	
120/240			17.1	

TF-623, 623-L, 623-R				
Volts	φ	Base Unit Amp	-A6 Amp	-A7 Amp
208	1	20.9		26.9
240		19.5		25.5
120/208	1		30.9	
120/240			29.5	
208	3	13.0		15.0
240		11.0		14.2
120/208			13.6	
120/240			17.8	

TF-624, 624-L, 624-R, 634, 634-L, 634-R, 634-L-R, 634-R-R				
Volts	φ	Base Unit Amp	-A6 Amp	-A7 Amp
208	1	27.8		33.8
240		26.0		32.0
120/208	1		37.8	
120/240			36.0	
208	3	15.2		13.9
240		14.7		13.1
120/208			18.2	
120/240			19.7	

TF-625, 625-L, 625-R, 635-L, 635-R				
Volts	φ	Base Unit Amp	-A6 Amp	-A7 Amp
208	1	34.8		
240		32.5		
120/208	1			
120/240				
208	3	21.5		23.0
240		23.0		24.0
120/208			23.5	
120/240			24.7	

CONSULT FACTORY FOR ELECTRICAL DATA NOT LISTED IN SPECIFICATIONS


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ITEM NO: _____

PROJECT: _____



Hot Food Caddys

Open or Heated Base / Regular or Slimline



LOCATION: _____

TF-632				
Volts	φ	Base Unit Amp	-A6 Amp	-A7 Amp
208	1	13.9		19.9
240		13.0		18.0
120/208			23.9	
120/240			23.0	
208	3	8.0		9.3
240		6.6		9.7
120/208			14.7	
120/240			14.6	

TF-633, 633-L, 633-R, 633-L-R, 633-R-R				
Volts	φ	Base Unit Amp	-A6 Amp	-A7 Amp
208	1	20.9		26.9
240		19.5		25.5
120/208			30.9	
120/240			29.5	
208	3	13.3		12.5
240		11.0		14.1
120/208			13.1	
120/240			20.4	

TF-626, 636, 636-U				
Volts	φ	Base Unit Amp	-A6 Amp	-A7 Amp
208	1	39.5		
240		36.0		
120/208				
120/240				
208	3	27.7		33.3
240		23.2		25.2
120/208			22.0	
120/240			19.2	

CONSULT FACTORY FOR ELECTRICAL DATA NOT LISTED IN SPECIFICATIONS



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